

ANTIPASTI  
PASTA  
RISOTTI

*Al Porto*

Restaurant

cannelloni  
RAVIOLI  
carni



13 Warehouse, Hull Marina

# Antipasti - Starters

## Freddi- Cold Starters

### **Antipasto misto all`italiano £17.95**

Selection of cured meats, marinated olives, roasted red peppers, buffalo mozzarella and toasted bread. (Sharing for 2 people)

### **Fegato d`oca (duck paté) £9.50**

Homemade duck liver and tokaj wine pate, served with red grape chutney, caramelised walnut crisps and toasted bread.

### **Bruschetta £9.50 (V)**

Toasted bread topped with cherry tomatoes, basil, extra virgin olive oil, salt, pepper, red onion, oregano and buffalo mozzarella.

### **Parma e Mozzarella £10.50**

Parma ham with buffalo mozzarella.

### **Beef Tartar £13.95**

Shallots, French mustard, ketchup, paprika, Worcester sauce, egg yolk and gherkins  
Served with toasted bread.

## Caldi – Hot Starters

### **Zuppa del Giorno £6.95**

Homemade soup served with parmesan croutons

### **Calamari Fritti £9.95**

Deep fried calamari served with saffron tartar sauce.

### **Gamberoni £11.25**

Pan seared king prawns with shallots, garlic, white wine and parsley.  
Served with toasted bread with garlic oil.

### **Tortino di Pesce £10.95**

Cod and salmon fishcake served with leek, cream and white wine sauce,  
Parma ham powder.

### **Capesante £13.50**

Pan seared king scallops served with minted pea puree, chilli oil, sweet peas,  
Parma ham and pea powder.

## Our Pasta`s

### **Carbonara £12.95**

Fried pancetta, egg yolk, parmesan cheese and a touch of cream.

### **Rigatoni Manzo £15.95**

Beef fillet strips, pancetta, shallots, sundried tomatoes, cherry tomatoes, garlic, chilli, white wine, parmesan cheese and Napoli sauce.

### **Ravioli all` aragosta £15.95**

Lobster and crab ravioli with baby prawns, cherry tomatoes, shallots, garlic and white wine in a creamy saffron sauce.

### **Gnocchi Al Pesto £14.95 (V)**

Homemade Gnocchi with fresh pesto sauce, topped with parmesan cheese.

### **Tagliatelle with Rabbit Ragu £14.95**

Porcini mushroom, celery, carrot, shallots, garlic, a touch of chilli, red wine, cherry tomato, butter, mixed green herbs and parmesan cheese.

## I Risotti

### **Risotto Piselli e Pancetta £13.95**

Arborio rice with crispy pancetta, shallots, peas, white wine and garlic.  
Finished with butter and parmesan cheese.

### **Risotto Porcini e Zafferano £14.95**

Arborio rice made with porcini mushrooms, shallots, saffron, parmesan cheese and butter.

### **Risotto ai peperoni dolci £13.95 (V)**

Creamy Arborio rice with roasted sweet pepper puree, wild mushroom, peas and parmesan cheese.

### **Risotto di pesce £16.95**

Arborio rice with smoked salmon, smoked haddock, fresh salmon and shallots, with garlic, a touch of chilli, cherry tomatoes, butter, white wine and parsley.

## **Secondi di Carne - Meat dishes**

### **Filetto alla Griglia £29.95**

Grilled prime fillet steak served with a sauce of your choice and mashed potato.

### **Filetto Rossini £28.95**

Grilled prime fillet steak Rossini style on a bed of homemade toasted bread, pate and with a Madeira wine sauce.

## **Secondi di Pesce- Fish dishes**

### **Branzino £25.95**

Fresh Sea bass fillet served with confit cherry tomato, baby spinach and parmesan, lemon potato puree and finished with basil oil.

### **Halibut £28.95**

Fresh halibut fillet served with asparagus, olives, green peas, pea puree and a halibut fishcake. With fish stock, beurre blanc sauce, mixed green herbs and smoked almond pesto.

## **Secondi di Pollo - Chicken dishes**

### **Pollo ai funghi £17.95**

Pan seared chicken supreme with sautéed wild mushrooms, shallots, garlic, white wine and tarragon. Served with a parsnip fondant, chicken jus and potato purée.

### **Rotolo di pollo farcito £17.95**

Pan seared rolled chicken breast with fregola pasta and red cabbage. Served with port and cabbage jus and a Parma ham crisp.

## **Vegetarian**

### **Watercress And Goat Cheese Salad £13.85**

Served with a sweet potato fondant, pickled wild mushrooms and extra virgin olive oil.

# New Dry Aged Meat Selection

*Dry ageing is a process of dehydration that seals the meat tenderizing the fibres.*

*The meat will stay a minimum of 20 days to a maximum of 72 in refrigerating cellars with a medium humidity and a ventilated dynamic air, rather than static, to allow the meat to dry up instead of moulding.*

*Dry ageing gives to the meat an extreme tenderness, and an explosion of flavour.*

## Steaks

### **T-Bone Steak £8.50p/100g**

Served with tenderstem broccoli and crispy garlic. Aged for 5-7 weeks

### **Rib-Eye Steak £8.50p/100g**

Served with apple, cabbage and fennel salad. Aged for 5-7 weeks.

### **Sirloin Steak £8.50p/100g**

Served with apple, cabbage and fennel salad. Aged for 5-7 weeks.

All served with homemade chunky chips

*Please note that not all of our ingredients are listed, please make your server aware of any allergies you may have.*

## **Sides**

Homemade chunky chips

Potato purée

Rocket and parmesan salad

Sautéed potatoes with red onion and rosemary

Roasted seasonal baby vegetables, glazed with beurre noisette.

**£3.95**

## **Sauces**

Diane sauce, Peppercorn sauce, Blue Cheese sauce

**£2.95**

## **Kids menu**

Chicken breast with potato puree and chicken jus

Penne pasta with napoli sauce

**£9.00**